

# PAMPARIGOUSTE

## TO SHARE

Curry pork bao, harissa mayonnaise (2 pieces)	16€
Labneh, roasted pistachio, olive preserve, BBQ pita bread	14€
Corn Flakes crisp king prawns, smoked red pepper mayonnaise (6 pieces)	25€
Focaccia de Recco with truffle and ripened parmesan (for 2 to 4 people)	39€

## TO START

Onion soup with Morteau sausage, preserved egg yolk	25€
Beef tartare, miso mayonnaise, lamb's lettuce and matchstick potatoes	27€
Creamy burrata, parsnip with Piémont hazelnut, horseradish vinaigrette	26€
Luberon trout gravlax, leeks in vinaigrette sauce, smoked vichyssoise cream	28€

## TO CONTINUE

Grilled cod, chickpeas cooked provençal style, piquillo condiment	35€
Risotto with bisque, creamy stracciatella and smoked tuna charcuterie	33€
Tender breast of veal, spelt with mushrooms, yellow wine emulsion	35€
Ravioli stuffed with smoked ricotta, butternut salad, ripened parmesan emulsion	31€
Preserved poultry leg, potato millefeuille with hazelnuts and watercress	34€

**Lunch Menu (starter, main course and dessert) from monday to friday** 38€  
*Set menu modifiable under conditions*

Chesse of the moment trolley	14€
Cheeses plate	18€
Pastries trolley	15€

As the Chef only works seasonal products, this menu can be modified.

Meat's origin : France

Please let us know of any intolerance or allergy when ordering

Taxes and services included-Net prices in Euros

Payments accepted: Cash, Cheques, Visa, Mastercard, American Express, Relais & Châteaux cheques

